

## Hartenberg Shiraz 1996

Unmistakable full yet concentrated flavours. Distinctive savoury depth showing a freshness and vitality and fine balance.

**variety :** Shiraz | Shiraz

**winery :** Hartenberg Estate

**winemaker :** Carl Schultz

**wine of origin :**

**analysis :** alc : 13.0 % vol    rs : 2.3 g/l    pH : 3.61    ta : 5.4 g/l

**type :** Red

Veritas Gold Medal 1998/1999

South African Airways First Class selection

Diners Club Shiraz competition - Top 10 in South Africa

Michelangelo Awards OIV Silver Medal



**ageing :** The wine will mature for up to eight years from vintage.

**in the cellar :** Grapes were picked just prior to fruit showing bagging. Grapes were destemmed and gently crushed, leaving 20% whole berries. 15% of the juice was bled off prior to fermentation. Cold soaked for three days. Fermentation followed inoculation with yeast selected in the Northern Rhone. Fermenting juice was pumped over three times a day. Once dryness was attained certain of the ferments were pressed off and used to fill other tanks. Maceration post fermentation varied between ten and fifteen days depending on the daily tasting of the tanks. All the juice was used. (Shiraz juice is generally "soft" enough to be advantageous to the final wine.) The best portion was taken to 40% New French and the balance to 2nd and 3rd fill French oak. Malolactic fermentation was completed in barrel, and was followed by a racking. The wine spent 17 months in Oak. An egg white fining given prior to rough filtration and bottling.

### Hartenberg Estate

Stellenbosch

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[www.hartenbergestate.com](http://www.hartenbergestate.com)